

Baby Chick Mini Cheese Balls

Recipe and Photo Courtesy of Ashley at Wishes and Dishes
Photos of recipe available at www.wishesndishes.com/baby-chick-mini-cheese-balls

Ingredients:



1 block of cream cheese, softened to room temperature



Almond slivers, for wings



1 cup finely shredded sharp cheddar cheese



6 olives, cut into small pieces for eyes



½ cup bacon, cooked and crumbled into small pieces



Shredded carrots for the feet and nose



Sea salt and pepper, to taste



Your favorite crackers

Supplies Needed:



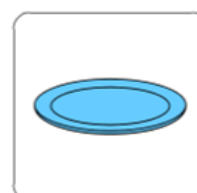
Bowl



Knife (and cutting board)



Spoon



Plate

Baby Chick Mini Cheese Balls

Instructions:



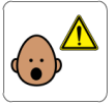
1. In a bowl, add cream cheese, cheese, and bacon. Mix.



2. Scoop and roll mixture into small round balls.



3. Cut small pieces of carrot for the beak and the feet.



Be careful! Ask for help. Stick carrots on the cheese ball.



4. Press two almond slivers into the sides of the ball for wings.



5. Add the olive pieces for eyes. Add salt and pepper if desired.



6. Store cheese balls in refrigerator. When ready to serve,



remove and put on a cracker. Enjoy!

